

## Partial English Translation of JPU-H2-20487

First, the kneaded confectionery dough A is dropped into the hopper 1. Here, one perforated end of the rotation cylinder 5 is communicated with the lower portion of the hopper 1 with the nozzle plate 3 interposed therebetween. The piston body 7 drops by the self-weight, and the upper piston member 9 comes in contact with the rotation axis 6 to be disposed at a bottom dead center. Thereafter, when the extrusion rollers 2 are rotated, the confectionery dough A is extruded downward by the extrusion rollers 2 and fills in the rotation cylinder 5 through the nozzle plate 3. When filled with the confectionery dough A, the rotation cylinder 5 starts rotating in a direction indicated by an arrow in Fig. 1. Here, the confectionery dough A which fills in the rotation cylinder 5 is separated from an edge of the hole of the nozzle plate 3 as the rotation cylinder 5 rotates, so that only the needed amount of the confectionery dough A remains in the rotation cylinder 5. The rotation cylinder 5 stops rotating after a 180 degree rotation. The upper piston member 9 is then pressed by the confectionery dough A and dropped to enable the confectionery dough A to fill in the rotation cylinder 5, and the lower piston member 9 is correspondingly dropped to extrude and discharge the confectionery dough A that remains in the rotation cylinder 5.